| L Number | Hits | Search Text | DB | Time stamp |
|----------------|------|--|--------------------|------------------|
| - | 1 | "20030093943" | USPAT; | 2004/10/30 09:48 |
| - | | | US-PGPUB | |
| - | 1 | "20030093943" and toluene | USPAT; | 2004/10/30 09:50 |
| | | | US-PGPUB | |
| - | 44 | (antioxidant with thermal) and 44/\$.ccls. | USPAT; | 2004/10/30 09:51 |
| | _ | | US-PGPUB | |
| - | 9 | (antioxidant with thermal) with (vitamin or tocopherol) | USPAT; | 2004/10/30 09:55 |
| | | | US-PGPUB | |
| - | 0 | (antioxidant with thermal) with (vitamin or tocopherol) with | USPAT; | 2004/10/30 09:55 |
| | | food | US-PGPUB | |
| - | 0 | (antioxidant with thermal) with (vitamin or tocopherol) with | EPO; JPO; | 2004/10/30 09:55 |
| | | food | DERWENT | 2224/42/22 22 72 |
| - | 0 | ((antioxidant with thermal) with (vitamin or tocopherol)) and | EPO; JPO; | 2004/10/30 09:56 |
| | ٠, | food | DERWENT | 2004/40/20 20 57 |
| - | 2 | ((antioxidant with thermal) and (vitamin or tocopherol)) and | EPO; JPO; | 2004/10/30 09:57 |
| | 444 | food | DERWENT | 2004/40/20:44 00 |
| - | 111 | ((antioxidant with thermal) and (vitamin or tocopherol)) and | USPAT; | 2004/10/30 11:08 |
| | 22 | food | US-PGPUB | 2004/10/20 11:00 |
| ļ - | 23 | 44/\$.ccls. and (carotene or lycopene or leutin or betatene or carotenoid) | USPAT; US-PGPUB | 2004/10/30 11:08 |
| | | Caroteriola) | US-PGPUB | |

| * * * | * * | * * | * * | * Welcome to STN International * * * * * * * * * | | | | | | | | | |
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| NEWS | | | | Web Page URLs for STN Seminar Schedule - N. America | | | | | | | | | |
| NEWS | 2 | | | "Ask CAS" for self-help around the clock | | | | | | | | | |
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| NEWS | 4 | AUG | 02 | FIPAT/IFIUDB/IFICDB reloaded with new search and display | | | | | | | | | |
| NEWS | 5 | AUG | 02 | CAplus and CA patent records enhanced with European and Japan Patent Office Classifications | | | | | | | | | |
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| NEWS | 8 | AUG | | BIOTECHABS/BIOTECHDS: Two new display fields added for legal | | | | | | | | | |
| | | | | status data from INPADOC | | | | | | | | | |
| NEWS | 9 | SEP | 01 | INPADOC: New family current-awareness alert (SDI) available | | | | | | | | | |
| NEWS | 10 | SEP | 01 | New pricing for the Save Answers for SciFinder Wizard within | | | | | | | | | |
| | | | | STN Express with Discover! | | | | | | | | | |
| NEWS | 11 | SEP | 01 | New display format, HITSTR, available in WPIDS/WPINDEX/WPIX | | | | | | | | | |
| NEWS | 12 | SEP | 27 | STANDARDS will no longer be available on STN | | | | | | | | | |
| NEWS | 13 | SEP | 27 | SWETSCAN will no longer be available on STN | | | | | | | | | |
| NEWS | 14 | OCT | 28 | KOREAPAT now available on STN | | | | | | | | | |
| NEWS | EXP | RESS | MAC | TOBER 29 CURRENT WINDOWS VERSION IS V7.01A, CURRENT CINTOSH VERSION IS V6.0c(ENG) AND V6.0Jc(JP), D CURRENT DISCOVER FILE IS DATED 11 AUGUST 2004 | | | | | | | | | |
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| NEWS | WWW | | CAS | World Wide Web Site (general information) | | | | | | | | | |
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FILE COVERS 1907 - 29 Oct 2004 VOL 141 ISS 19 FILE LAST UPDATED: 28 Oct 2004 (20041028/ED)

FAN.CNT 10

This file contains CAS Registry Numbers for easy and accurate substance identification.

```
=> s fuel and (vitamin e or tocopherol)
         340874 FUEL
         154939 FUELS
         389767 FUEL
                  (FUEL OR FUELS)
         176528 VITAMIN
         49415 VITAMINS
        195026 VITAMIN
                  (VITAMIN OR VITAMINS)
       1802584 E
         28667 VITAMIN E
                  (VITAMIN(W)E)
         27205 TOCOPHEROL
          8044 TOCOPHEROLS
         29454 TOCOPHEROL
                  (TOCOPHEROL OR TOCOPHEROLS)
L1
            45 FUEL AND (VITAMIN E OR TOCOPHEROL)
=> s l1 and carotene
         27960 CAROTENE
         20157 CAROTENES
         38399 CAROTENE
                  (CAROTENE OR CAROTENES)
1.2
             2 L1 AND CAROTENE
=> d 12 1-2 all
L_2
     ANSWER 1 OF 2 CAPLUS COPYRIGHT 2004 ACS on STN
Full Text
     2003:334695 CAPLUS
AN
     138:336957
     Entered STN: 02 May 2003
TI
     Corn oil processing and products comprising corn oil and corn meal
     obtained from corn
     Jakel, Neal T.; Kotowski, Doug; Ingvalson, Joel; Beaver, Michael J.;
TN
     Ulrich, James F.; Amore, Francis; Tupy, Michael J.; Fox, Eugene J.;
     Patist, Alexander
PΑ
     Renessen, LLC, USA
SO
     U.S. Pat. Appl. Publ., 25 pp., Cont.-in-part of U.S. Ser. No. 927,836.
     CODEN: USXXCO
DT
     Patent
LA
     English
     ICM C11C001-00
     ICS A21D002-00
    554010000; 554020000; 426622000
    17-9 (Food and Feed Chemistry)
     Section cross-reference(s): 18, 45, 51, 62
```

| | PATENT NO. | | KIND | DATE | APPLICATION NO | DATE | | | | | |
|------|---|----------|-----------|--|----------------------------|-----------------------------------|--|--|--|--|--|
| PI | US 2003083 US 6610867 | | A1 | 20030501 | US 2002-47725 | 20020115 | | | | | |
| | US 2002193 | | B2 `A1 | 20030826 | US 2001-927836 | 0.04.004.0 | | | | | |
| | US 6648930 | | B2 | 20021219 20031118 | 05 2001-92/836 | 20010810 | | | | | |
| | US 2003224 | | A1 | 20031118 | US 2003-368521 | 202222 | | | | | |
| PRA. | I US 2000-63 | | A2 | 20031204 | 05 2003-366521 | 20030218 | | | | | |
| 1141 | US 2001-92 | | A2 | 20010810 | | | | | | | |
| | US 1999-24 | | A2 | 19990211 | | | | | | | |
| | US 2002-47725 | | A2 | 20020115 | | | | | | | |
| CLAS | CLASS | | | 20020113 | | | | | | | |
| | PATENT NO. CLASS | | | FAMILY CLASS | SIFICATION CODES | | | | | | |
| | | | | | | | | | | | |
| US | 2003083512 | ICM | C11C001 | | | | | | | | |
| | | ICS | A21D002 | | | | | | | | |
| IIC | 2002002512 | NCL | | | 00; 426622000 | | | | | | |
| US | 2003083512 | ECLA | A23D009 | /00; A23K001 | ./18K; A23K001/18 | BL2; A23K001/18N; | | | | | |
| | | | AZ3KUU1 | /18S; A23L0(| 01/10M; A23L001/: | 105B; A23L001/30C; | | | | | |
| | | | C08B030 | /10; C08L099 | /00; C11B001/04 | ; C11B001/10; | | | | | |
| | | | CITROO3 | /00B; C12P00 | 17/06; A23D009/00 | 07; A23K001/00B2; | | | | | |
| IIC | 2002193617 | ECT N | A23KUU1 | /14; A23K001 | ./16G; A23K001/16 | L; A23K001/18 | | | | | |
| 05 | 2002193017 | ECLA | WS 3D000 | /00; CIIBUUI | /10; C11B003/00F | 3; C12P007/06; | | | | | |
| | | | 7237110 | / NON; A23000 | .0C; A23K001/14; | /00B2; A23K001/04; | | | | | |
| | | | 723K110 | /; A23KUUI/I | 1 /10. A23KUU1/14; | A23K001/16G; BK; A23K001/18L2; | | | | | |
| | | | A23K001 | /10H, A23K00 | 1/10; AZSKUU1/18 | LOM; A23L001/18L2; | | | | | |
| | | | B02B001 | /00: CORRORO | /10; C08L099/00; | . C11B001/04. | | | | | |
| | | | C11B001 | | /10, C0011033/00; | C11B001/04; | | | | | |
| US | 2003224496 | ECLA | | • | /007 - A23.T001/14 | LC2; A23K001/00B2; | | | | | |
| | | | A23K001 | /04; A23K001 | /10: A23K001/100 | C; A23K001/00B2; | | | | | |
| | | | A23K001 | /16L; A23K00 | 1/18: A23K001/18 | 3K; A23K001/18L2; | | | | | |
| | | | A23K001 | /18N; A23K00 | 1/18S; A23L001/1 | OM; A23L001/105; | | | | | |
| | | | A23L001 | /30C; B02B00 | 1/00; C08B030/10 |); C08L099/00; | | | | | |
| | | | C11B001 | /04; C11B001 | /06; C11B001/10; | C11B003/00B: C12P | | | | | |
| AB | Corn oil an | d corn | meal obta | ained from c | orn are included | l in useful products. | | | | | |
| | The corn oi | l is ex | td. from | the corn to | form the corn m | meal. The corn grain | | | | | |
| | process gen | erally | includes | the steps o | f cracking corn | grain having a total | | | | | |
| | oil content | of fro | m about : | about 3% to 30% by wt. and extg. the corn oil from the | | | | | | | |
| | cracked cor | n grain | . The co | The corn oil is useful for making nutritionally | | | | | | | |
| | ennanced ed | ilbie oi | or cool | or cooking oil, lubricants, biodiesel, fuel, | | | | | | | |
| | cosmetics and oil-based or oil-contg. chem. products. The extd. corn me | | | | | | | | | | |
| | is useful for making enhanced animal feed rations, snack food, blended food products, cosmetics, and fermn. broth additive. | | | | | | | | | | |
| ST | corp most o | il manu | f food f | ood fuel cos | roth additive. | | | | | | |
| IT | Fats and Gl | vceridi. | a oila 1 | piological s | metic | | | | | | |
| | RI. FFD (FO | od or f | eed ugel | PIOL (Piol | cudies Ogical study); U | GEG (H) | | | | | |
| | (animal: | corn o | il proces | told) dold: | oduata acmoriaio | g corn oil and corn | | | | | |
| | meal obt | | | | oddecs comprisin | g corn oil and corn | | | | | |
| IT | Food | dined 1. | LOM COIN, | | • | | | | | | |
| | | orn oil | processi | ing and produ | icts comprising | corn oil and corn | | | | | |
| | meal obt | ained f | rom corn) | 9 ansa pro a | acco compilating | coin oil and coin | | | | | |
| IT | Diesel fuel | substi | tutes | | | | | | | | |
| | | | | cessing and | products compri | sing corn oil and | | | | | |
| | corn mea | l obtain | ned from | corn) | Figures combit | corn orr and | | | | | |
| IT | Oryza sativ | | | · | | | | | | | |
| | - | | processi | ng and produ | acts comprising | corn oil and corn | | | | | |
| | meal obt | ained fi | com corn) | J prodi | | our and com | | | | | |
| IT | Bakery prod | | 30211) | | | | | | | | |
| | Triticum ae | | | | | | | | | | |
| | | | n oil pr | ocessing and | l products compr | ising corn oil and | | | | | |
| | corn meal | l obtair | ned from | corn) | - produces compr. | torng corn orr and | | | | | |

corn meal obtained from corn)

IT Solvent extraction (continuous; corn oil processing and products comprising corn oil and corn meal obtained from corn) IT Food viscosity (controls for; corn oil processing and products comprising corn oil and corn meal obtained from corn) ΙŤ Glutens RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn meal; corn oil processing and products comprising corn oil and corn meal obtained from corn) ITAcidity Air Antioxidants Biodegradable materials Bleaching Bread Breakfast cereal Canola Cottonseed Crosslinking agents Deodorization Dietary fiber Feed additives Feeding experiment Food additives Food processing Gallus domesticus Glycine max Helianthus annuus Herb Hordeum vulgare Micelles Nutrients Pigments, biological Rapeseed Rapeseed Solanum tuberosum Sorghum bicolor Spices Thickening agents Vinegar Zea mays (corn oil processing and products comprising corn oil and corn meal obtained from corn) IT Aldehydes, biological studies Anhydrides Epoxides RL: BUU (Biological use, unclassified); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn) Amino acids, biological studies RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn) IT Canola oil RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn) Carotenes, biological studies TΤ RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal

obtained from corn)

- IT Enzymes, biological studies
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Fats and Glyceridic oils, biological studies
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Lipids, biological studies
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Mineral elements, biological studies
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Olive oil
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Palm oil
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Proteins
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Safflower oil
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Soybean oil
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Sterols
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Sunflower oil
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Tocopherols
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Vitamins
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Corn oil
 - RL: FFD (Food or feed use); IMF (Industrial manufacture); BIOL (Biological study); PREP (Preparation); USES (Uses)
 - (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Flours and Meals
 - (corn; corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT Bos taurus

(dairy cattle; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Vitamins

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (fat-sol.; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Flours and Meals

(feather meal; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Aquaculture

Bos taurus

Equus caballus

Poultry

Sus scrofa domestica

(feed for; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Catfish

Tilapia

(feeding; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Zea mays

(flour and meal; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Binders

(for food; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Oryza sativa

(hulls; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Beverages

(low calorie; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Feather

(meal; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Bone meal

Meat

(meat-and-bone meal; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Triticum aestivum

(middlings; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Cooking

(oils for; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Seed

(oilseed, meal; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Flours and Meals

(oilseed; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Fats and Glyceridic oils, biological studies

Fats and Glyceridic oils, biological studies

RL: BUU (Biological use, unclassified); FFD (Food or feed use); BIOL (Biological study); USES (Uses)

(partially hydrogenated; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Feed

(pet; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Food

(porridge; corn oil processing and products comprising corn oil and

corn meal obtained from corn)

IT Bran

(rice; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Food

(snack; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Beverages

(sports; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Fats and Glyceridic oils, biological studies
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(stearins, oxy-; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Fuel oil

(substitutes; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT Feed

(swine; corn oil processing and products comprising corn oil and corn meal obtained from corn)

IT 7440-37-1, Argon, biological studies 7727-37-9, Nitrogen, biological studies

RL: BUU (Biological use, unclassified); FFD (Food or feed use); BIOL (Biological study); USES (Uses)

(corn oil processing and products comprising corn oil and corn meal obtained from corn)

- 56-87-1, L-Lysine, biological studies 63-68-3, L-Methionine, biological studies 64-17-5, Ethanol, biological studies 67-63-0, Isopropyl alcohol, biological studies 73-22-3, L-Tryptophan, biological studies 77-92-9, Citric acid, biological studies 77-92-9D, Citric acid, monoglyceride derivs. 110-54-3, Hexane, biological studies 121-79-9, Propyl gallate 123-28-4, Dilauryl thiodipropionate 128-37-0, BHT, biological studies 137-66-6, Ascorbyl palmitate 458-37-7, Curcumin 994-36-5, Sodium citrate 1107-26-2, β -Apo-8'-carotenal 6829-55-6, 7235-40-7, β-Carotene 7647-14-5, Sodium Tocotrienol chloride, biological studies 7664-38-2, Phosphoric acid, biological studies 9000-90-2, α-Amylase 9001-92-7, Protease 9005-25-8, Starch, biological studies 9016-00-6, Dimethyl polysiloxane 9032-08-0, Glucoamylase 25013-16-5, BHA 25395-66-8, Ascorbyl stearate 3, Isopropyl citrate
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT 1393-63-1, Annatto
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (ext.; corn oil processing and products comprising corn oil and corn meal obtained from corn)
- IT 124-38-9, Carbon dioxide, biological studies
 - RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (supercrit.; corn oil processing and products comprising corn oil and corn meal obtained from corn)
- L2 ANSWER 2 OF 2 CAPLUS COPYRIGHT 2004 ACS on STN

Full Text

- AN 1998:410640 CAPLUS
- DN 129:86023
- ED Entered STN: 04 Jul 1998
- TI Aerosol containing vitamin A or a derivative thereof
- IN Thoma, Karl; Rothenberger, Siegfried; Hein, Thomas
- PA Hermes Fabrik Pharmazeutischer Praeparate Franz Gradinger G.m.b.H. Co., Germany
- SO Eur. Pat. Appl., 7 pp.

CODEN: EPXXDW DTPatent LA German ICM A61K009-12 IC ICS A61K031-07 CC63-6 (Pharmaceuticals) FAN.CNT 1 KIND DATE PATENT NO. APPLICATION NO. DATE -----_____ _____ ____ ______ EP 848949 PΙ A1 19980624 EP 1997-122419 19971218 R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO DE 19652790 A1 19980625 DE 1996-19652790 19961218 PRAI DE 1996-19652790 19961218 CLASS PATENT NO. CLASS PATENT FAMILY CLASSIFICATION CODES _____ ____ EP 848949 ICM A61K009-12 ICS A61K031-07 Vitamin A-contg. pharmaceutical aerosols for use on the respiratory tract mucosa are provided for treatment of disorders affecting the respiratory epithelium, e.g. neoplasms, metastases, squamous metaplasia, bronchitis, and newborn bronchopulmonary dysplasia. These compns. contain satd. hydrocarbons as solubilizers to improve the aerosolization of the active agent. At low concns., these hydrocarbons do not display the flammability, toxicity, and unpleasant flavor seen at higher concns. Thus, an aerosol prepn. contained retinol palmitate 1.10, DL- α -tocopherol 0.11, tetrafluoroethane 76.71, and isobutane 22.08 ST vitamin A solubilizer hydrocarbon aerosol; inhalant retinol solubilizer isobutane IT Antitumor agents Propellants (fuels) Solubilizers (aerosol contg. vitamin A or deriv. thereof) IT Carotenes, biological studies Retinoids RL: BAC (Biological activity or effector, except adverse); BSU (Biological study, unclassified); THU (Therapeutic use); BIOL (Biological study); USES (aerosol contg. vitamin A or deriv. thereof) IT Hydrocarbons, biological studies RL: THU (Therapeutic use); BIOL (Biological study); USES (Uses) (aerosol contg. vitamin A or deriv. thereof) IT Bronchi (bronchitis; aerosol contg. vitamin A or deriv. thereof) IT Newborn (bronchopulmonary dysplasia in; aerosol contg. vitamin A or deriv. thereof) IT Lung, disease (bronchopulmonary dysplasia, in newborn; aerosol contg. vitamin A or deriv. thereof) IT Bronchi Bronchi (carcinoma; aerosol contq. vitamin A or deriv. thereof) IT Respiratory tract (ciliated epithelium, disorder; aerosol contg. vitamin A or deriv. thereof) IT Epithelium (ciliated, respiratory tract, disorder; aerosol contg. vitamin A or deriv. thereof) Mucous membrane TT

```
Mucous membrane
         (disease; aerosol contg. vitamin A or deriv. thereof)
IT
     Cell differentiation
        (disorder, of tracheobronchial tract; aerosol contg. vitamin A or
        deriv. thereof)
ΙT
     Poisons, nonbiological source
        (gaseous, tracheobronchial epithelium damage from; aerosol contg.
        vitamin A or deriv. thereof)
IT
     Drug delivery systems
        (inhalants; aerosol contg. vitamin A or deriv. thereof)
IT
     Bronchi
     Trachea (anatomical)
     Trachea (anatomical)
        (mucosa, disease; aerosol contg. vitamin A or deriv. thereof)
     Respiratory tract
     Respiratory tract
        (mucosa; aerosol contg. vitamin A or deriv. thereof)
TΤ
        (mucous, disorder; aerosol contg. vitamin A or deriv. thereof)
IT
     Mucous membrane
     Mucous membrane
        (respiratory tract; aerosol contg. vitamin A or deriv. thereof)
IT
        (squamous, disease, metaplasia; aerosol contg. vitamin A or deriv.
        thereof)
IT
     Mucous membrane
     Mucous membrane
        (trachea, disease; aerosol contg. vitamin A or deriv. thereof)
ΙT
     Dust
        (tracheobronchial epithelium damage from; aerosol contg. vitamin A or
        deriv. thereof)
     68-26-8, Retinol 68-26-8D, Retinol, esters 79-81-2, Retinol palmitate
     302-79-4, Retinoic acid 302-79-4D, Retinoic acid, esters
                                                                  7235-40-7,
     β-Carotene
     RL: BAC (Biological activity or effector, except adverse); BSU (Biological
     study, unclassified); THU (Therapeutic use); BIOL (Biological study); USES
     (Uses)
        (aerosol contg. vitamin A or deriv. thereof)
     74-98-6, Propane, biological studies 75-28-5, Isobutane 106-97-8,
     n-Butane, biological studies
     RL: THU (Therapeutic use); BIOL (Biological study); USES (Uses)
        (solubilizer; aerosol contg. vitamin A or deriv. thereof)
RE.CNT 3
              THERE ARE 3 CITED REFERENCES AVAILABLE FOR THIS RECORD
(1) Boehringer Ingelheim Int; WO 9111496 A CAPLUS
(2) Glaxo Group Ltd; WO 9311743 A CAPLUS
(3) Gradinger F Hermes Pharma; EP 0352412 A CAPLUS
=> s grain or fescue or clover or wheat or barley or oats or rye or sorghum or flax or tritica
        273768 GRAIN
        131456 GRAINS
        352360 GRAIN
                 (GRAIN OR GRAINS)
          3505 FESCUE
           50 FESCUES
          3514 FESCUE
                 (FESCUE OR FESCUES)
        14319 CLOVER
           501 CLOVERS
        14442 CLOVER
                 (CLOVER OR CLOVERS)
```

```
114091 WHEAT
   2769 WHEATS
 114186 WHEAT
          (WHEAT OR WHEATS)
  46763 BARLEY
   896 BARLEYS
 46815 BARLEY
          (BARLEY OR BARLEYS)
 13185 OATS
 15109 RYE
    62 RYES
 15120 RYE
          (RYE OR RYES)
 13119 SORGHUM
   343 SORGHUMS
 13147 SORGHUM
          (SORGHUM OR SORGHUMS)
  8663 FLAX
    17 FLAXES
  8668 FLAX
         (FLAX OR FLAXES)
  1923 TRITICALE
   126 TRITICALES
  1931 TRITICALE
         (TRITICALE OR TRITICALES)
 77622 RICE
   461 RICES
 77638 RICE
          (RICE OR RICES)
     4 TRITICALE RICE
         (TRITICALE(W)RICE)
111199 CORN
   345 CORNS
111319 CORN
         (CORN OR CORNS)
   442 SPELT
    70 SPELTS
   502 SPELT
         (SPELT OR SPELTS)
  5204 MILLET
   206 MILLETS
  5246 MILLET
         (MILLET OR MILLETS)
  2537 AMARANTH
    25 AMARANTHS
  2547 AMARANTH
         (AMARANTH OR AMARANTHS)
  3511 BUCKWHEAT
   12 BUCKWHEATS
  3513 BUCKWHEAT
         (BUCKWHEAT OR BUCKWHEATS)
   566 QUINOA
     1 QUINOAS
   567 QUINOA
         (QUINOA OR QUINOAS)
    10 KAMUT
 2335 TEFF
     9 TEFFS
 2339 TEFF
         (TEFF OR TEFFS)
609809 GRAIN OR FESCUE OR CLOVER OR WHEAT OR BARLEY OR OATS OR RYE OR
```

SORGHUM OR FLAX OR TRITICALE RICE OR CORN OR SPELT OR MILLET OR

L3

AMARANTH OR BUCKWHEAT OR QUINOA OR KAMUT OR TEFF

```
=> 3 and (carotene or carotenoid or lycopene lutein or betatene)
3 IS NOT A RECOGNIZED COMMAND
The previous command name entered was not recognized by the system.
For a list of commands available to you in the current file, enter
"HELP COMMANDS" at an arrow prompt (=>).
=> s 13 and (carotene or carotenoid or lycopene lutein or betatene)
         27960 CAROTENE
         20157 CAROTENES
         38399 CAROTENE
                  (CAROTENE OR CAROTENES)
         17279 CAROTENOID
         22985 CAROTENOIDS
         27802 CAROTENOID
                  (CAROTENOID OR CAROTENOIDS)
          4100 LYCOPENE
            53 LYCOPENES
          4110 LYCOPENE
                  (LYCOPENE OR LYCOPENES)
          5027 LUTEIN
            36 LUTEINS
          5036 LUTEIN
                  (LUTEIN OR LUTEINS)
            84 LYCOPENE LUTEIN
                 (LYCOPENE (W) LUTEIN)
            13 BETATENE
          4094 L3 AND (CAROTENE OR CAROTENOID OR LYCOPENE LUTEIN OR BETATENE)
L4
=> s 14 and (vegetable oil or meadowfoam or peanut or cottonseed or rapeseed or rape seed or m
         74343 VEGETABLE
         24529 VEGETABLES
         85891 VEGETABLE
                 (VEGETABLE OR VEGETABLES)
        688257 OIL
        329781 OILS
        775486 OIL
                 (OIL OR OILS)
         18323 VEGETABLE OIL
                 (VEGETABLE (W) OIL)
           162 MEADOWFOAM
         20918 PEANUT
         4944 PEANUTS
        22197 PEANUT
                 (PEANUT OR PEANUTS)
        16294 COTTONSEED
           428 COTTONSEEDS
         16373 COTTONSEED
                 (COTTONSEED OR COTTONSEEDS)
         8261 RAPESEED
          183 RAPESEEDS
         8302 RAPESEED
                 (RAPESEED OR RAPESEEDS)
        17950 RAPE
           67 RAPES
        17964 RAPE
                 (RAPE OR RAPES)
       123220 SEED
        86209 SEEDS
       165907 SEED
```

(SEED OR SEEDS)

2185 RAPE SEED

```
(RAPE (W) SEED)
           651 MACADAMIA
             3 MACADAMIAS
           651 MACADAMIA
                  (MACADAMIA OR MACADAMIAS)
           2573 AVOCADO
           343 AVOCADOS
          2629 AVOCADO
                  (AVOCADO OR AVOCADOS)
         14682 PALM
          1143 PALMS
         15071 PALM
                  (PALM OR PALMS)
         30243 CASTOR
            15 CASTORS
         30255 CASTOR
                  (CASTOR OR CASTORS)
L5
           316 L4 AND (VEGETABLE OIL OR MEADOWFOAM OR PEANUT OR COTTONSEED OR
               RAPESEED OR RAPE SEED OR MACADAMIA OR AVOCADO OR PALM OR CASTOR)
=> s 15 and (thermal or heat?)
        954571 THERMAL
            66 THERMALS
        954600 THERMAL
                  (THERMAL OR THERMALS)
       2156456 HEAT?
L6
            36 L5 AND (THERMAL OR HEAT?)
=> d 16 1-36 ti
     ANSWER 1 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
1.6
TI
     Production method for particles containing lipophilic compounds, and
     apparatus therefor
     ANSWER 2 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
TT
     Edible fat emulsions as food spreads.
L6
     ANSWER 3 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
TI
     \beta, \beta-Carotene and 2,2,4-trimethyl-6-ethoxy-1,2-dihydroquinoline
     mixtures as diesel fuel stabilizers and cetane improvers
     ANSWER 4 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
L6
TI
     A strong constitutive promoter from the parsley ubiquitin gene and its use
     in expression of foreign genes in plants
L6
     ANSWER 5 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
     Cosmetic compositions comprising silicone gels
TI
L6
     ANSWER 6 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
TI
     Cosmetic compositions comprising silicone gels comprising entrapped,
     occluded or encapsulated pigments
L6
    ANSWER 7 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
TI
     Optothermal window method for on-line monitoring of decay kinetics of
     trans-\beta-carotene in thermally treated vegetable oils
     ANSWER 8 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
L<sub>6</sub>
     Purification and characterization of an autoclavable superoxide dismutase
     (SOD) isozyme from Potentilla atrosanguinea, and use of the SOD in
```

cosmetic, food and pharmaceutical compositions

- L6 ANSWER 9 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Fast quality screening of **vegetable oils** by HPLC-**thermal** lens spectrometric detection
- L6 ANSWER 10 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Process for producing carotenoid emulsion
- L6 ANSWER 11 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Ultrasensitive assays of trans- and $cis-\beta$ -carotenes in vegetable oils by high-performance liquid chromatography-thermal lens detection
- L6 ANSWER 12 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Unsaponifiables-enriched vegetable oil as food ingredient
- L6 ANSWER 13 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Encapsulation of sensitive liquid components into a matrix to obtain discrete shelf-stable particles
- L6 ANSWER 14 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Nutrient intensified oil and its preparing process
- L6 ANSWER 15 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Diurnal changes of photooxidation response in leaves of C3 and C4 plants
- L6 ANSWER 16 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Effect of traditional processing practices on the content of total carotenoid, β -carotene, α -carotene and vitamin A activity of selected Tanzanian vegetables
- L6 ANSWER 17 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Detection of process components in food process streams by fluorescence
- L6 ANSWER 18 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Compositions containing water-soluble hemicellulose and natural resins
- L6 ANSWER 19 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Carotene removal from corn meal
- L6 ANSWER 20 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Process of obtaining the sea buckthorn oil "aska-tesh"
- L6 ANSWER 21 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Cream cheese type food
- L6 ANSWER 22 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Rapeseed meal in the diet of common carp reared in heated waters. V. Carotenoids in diets and fish tissues
- L6 ANSWER 23 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Low fat comestible spread
- L6 ANSWER 24 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Stable clear liquid release agent
- L6 ANSWER 25 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI The preparation of water-soluble powdered $\beta\text{-carotene}$ and its preservation stability
- L6 ANSWER 26 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Fixing lipophilic substances on starch, starch derivatives, or materials containing them

- L6 ANSWER 27 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Suitability of some Egyptian clays for bleaching cottonseed oil. III.
 Regeneration of spent clays
- L6 ANSWER 28 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Margarine oil compositions
- L6 ANSWER 29 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Preparation of β -carotene
- L6 ANSWER 30 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Stabilized carotene composition
- L6 ANSWER 31 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Synthesis of carotene homologs
- L6 ANSWER 32 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI δ -Tocopherol. I. Isolation from soybean oil and properties
- L6 ANSWER 33 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Chemical estimation of vitamin E in vegetable oils
- L6 ANSWER 34 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Stabilizing cottonseed oil or other glyceridic oils against oxidative deterioration
- L6 ANSWER 35 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Improving the quality of milk
- L6 ANSWER 36 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Stabilizing fats and oils against rancidity

=> d 16 7 10 23 24 all

- L6 ANSWER 7 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN Full Text
- AN 2003:540724 CAPLUS
- DN 139:349781
- ED Entered STN: 15 Jul 2003
- TI Optothermal window method for on-line monitoring of decay kinetics of trans- β -carotene in thermally treated vegetable oils
- AU Ganguli, Otto; Bicanic, Dane; Bonifacic, Marija; Nicoli, Maria Cristina; Chirtoc, Mihai
- CS Agrotechnology and Food Sciences, Division of Biophysics, Laser Laboratory for Photoacoustic and Photothermal Research, Wageningen University and Research Centre, Wageningen, 6703 HA, Neth.
- SO European Food Research and Technology (2003), 217(1), 74-79 CODEN: EFRTFO; ISSN: 1438-2377
- PB Springer-Verlag
- DT Journal
- LA English
- CC 17-1 (Food and Feed Chemistry)
- AB The optothermal window detection method at 488 nm was used to monitor online the concn. of trans- β -carotene that was added to several vegetable oils after treating them at 200° in the presence of air for varying amts. of time. Results obtained for extra virgin oil show a direct proportionality between the rate const. describing the disappearance of trans- β -carotene and the duration of thermal treatment. The rate const. for the decay of trans- β -carotene in oils treated under identical conditions was also dependent on the type of oil. Trends and individual data are discussed in the light of a possible

```
application of the method for the detn. of the oxidative stability of
     vegetable oils.
ST
     vegetable oil carotene optothermal window photoacoustic spectroscopy
TT
     Olive oil
     RL: AMX (Analytical matrix); ANST (Analytical study)
         (extra virgin; optothermal window method for online monitoring of decay
        kinetics of trans-\beta-carotene in thermally treated
        vegetable oils)
     Photoacoustic spectroscopy
TΤ
     Reaction kinetics
         (optothermal window method for online monitoring of decay kinetics of
        trans-\beta-carotene in thermally treated vegetable
        oils)
     Corn oil
     Safflower oil
     Sunflower oil
     RL: AMX (Analytical matrix); ANST (Analytical study)
         (optothermal window method for online monitoring of decay kinetics of
        trans-\beta-carotene in thermally treated vegetable
        oils)
     Fats and Glyceridic oils, analysis
TΤ
     RL: AMX (Analytical matrix); ANST (Analytical study)
        (vegetable; optothermal window method for online monitoring of decay
        kinetics of trans-\beta-carotene in thermally treated
        vegetable oils)
     7235-40-7, \beta, \beta-Carotene
     RL: ANT (Analyte); ANST (Analytical study)
        (optothermal window method for online monitoring of decay kinetics of
        trans-\beta-carotene in thermally treated vegetable
RE.CNT
       14
              THERE ARE 14 CITED REFERENCES AVAILABLE FOR THIS RECORD
(1) Bicanic, D; Appl Spectrosc 1995, V49, P1485 CAPLUS
(2) Chen, B; J Agric Food Chem 1994, V42, P2391 CAPLUS
(3) Doka, O; Anal Chem 2002, V74, P2157 CAPLUS
(4) Halliwell, B; Crit Rev Food Sci 1995, V35, P7 CAPLUS
(5) Helander, P; Meas Sci Technol 1993, V4, P178
(6) Henry, L; J Am Oil Chem Soc 1998, V75, P823 CAPLUS
(7) Labuza, T; J Am Oil Chem Soc 1969, V46, P409 CAPLUS
(8) Loliger, J; J Sci Food Agric 1990, V52, P119
(9) Matthaus, B; J Am Oil Chem Soc 1996, V73, P1039 CAPLUS
(10) McQueen, D; Anal Chem 1995, V14, P482 CAPLUS
(11) Minguez-Mosquera, M; J Sci Food Agric 1995, V67, P153
(12) Pagano, T; Rev Ing Quim 1999, V15, P11
(13) Pellegrini, N; J Agric Food Chem 2001, V49, P2532 CAPLUS
(14) Steenson, D; J Am Oil Chem Soc 2000, V77, P153
     ANSWER 10 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
L6
Full Text
     2002:556118 CAPLUS
AN
DN
     137:108618
     Entered STN: 26 Jul 2002
ED
TI
     Process for producing carotenoid emulsion
ΙN
     Mori, Toshiki; Mimura, Satoshi; Nakatani, Tomonari
PΑ
     Kuraray Co., Ltd., Japan
     U.S. Pat. Appl. Publ., 10 pp.
     CODEN: USXXCO
DT
     Patent
LA
    English
IC
     ICM C09K003-00
NCL 516073000
CC
    17-4 (Food and Feed Chemistry)
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Section cross-reference(s): 63

| ΓAΝ | CNT | 1 |
|------|-------|---|
| L MI | ·CIVI | _ |

| | PATENT NO. | | | | KIN | D | DATE | | | APPLICATION NO. | | | | | DATE | | | | | |
|-------------------|------------|---------|------|------|--------|------|----------|-------|-------|-----------------|--------|----|-----|------------------|--------|----------|-----|-----|------|-----|
| PI | US | 2002 | 0991 | 02 | | A1 | _ | 2002 | 0725 | 1 | US | 20 | 02- | - 524! | 56 | | | 2 | 0020 | 123 |
| | US | 6664 | 300 | | | B2 | | 2003 | 1216 | | | | | | | | | | | |
| | EP | 1227082 | | | A1 | | 20020731 | | | EP 2002-166 | | | | | | 20020108 | | | | |
| | EP | 1227 | 082 | | | B1 | | 2004 | 0616 | | | | | | | | | | | |
| | | R: | AT, | BE, | CH, | DE, | DK, | , ES, | FR, | GB, | GR | ٠, | IT, | LI | , L | U, | NL, | SE, | MC, | PT, |
| | | | ΙE, | SI, | LT, | LV, | FI, | , RO, | MK, | CY, | ΑL | ٠, | TR | | | | | | | |
| | AT | 2693 | 01 | | | E | | 2004 | 0715 | 1 | ΑT | 20 | 02- | 166 | | | | 20 | 020 | 108 |
| | CN | 1367 | 167 | | | Α | | 2002 | 0904 | | CN | 20 | 02- | 1009 | 969 | ı | | 20 | 020 | 110 |
| | JP | 2002 | 3024 | 79 | | A2 | | 2002 | 1018 | | JP | 20 | 02- | 1319 | 94 | | | 20 | 0020 | 122 |
| | JP | 2002 | 3169 | 24 | | A2 | | 2002 | 1031 | | JP | 20 | 02- | 1319 | 95 | | | 20 | 0020 | 122 |
| PRAI | JΡ | 2001 | -152 | 67 | | A | | 2001 | 0124 | | | | | | | | | | | |
| | JP | 2001 | -152 | 74 | | Α | | 2001 | 0124 | | | | | | | | | | | |
| CLAS | S | | | | | | | | | | | | | | | | | | | |
| PAT | ENT | NO. | | CLAS | SS | PATE | NT E | AMIL | Y CLA | ASSI | FIC | AT | ION | COI | DES | | | | | |
| US 2002099102 ICM | | | C09K | 003- | -00 | | | | | | | | | | | | | | | |

NCL 516073000

US 2002099102 ECLA C07C175/00B

Disclosed is a process for producing a carotenoid emulsion which comprises heating a suspension of the carotenoid in a high boiling org. liq., by passing the suspension through a conduit of 0.1 to 50 \mbox{mm} inside diam. heated to temp. at 120-700° for a residence time of 0.05 to 5 s or by mixing the suspension with a high boiling org. liq. heated to the range of 120 to 500° for a time of 0.05 to 10 s, to dissolve the carotenoid, and then immediately adding the resulting soln. into an aq. soln. of an emulsifier to emulsify the soln. By this prodn. process, an emulsion contg. a carotenoid as an effective ingredient can be produced with the carotenoid maintaining a high total trans-form proportion, with good productivity, conveniently, and industrially advantageously.

- stcarotenoid emulsion prodn process
- Fatty acids, biological studies

RL: FFD (Food or feed use); MOA (Modifier or additive use); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)

(C16-18, esters with sucrose, emulsifiers; process for producing carotenoid emulsion)

Fatty acids, biological studies

RL: FFD (Food or feed use); MOA (Modifier or additive use); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)

(C8-14, esters with sucrose, emulsifiers; process for producing carotenoid emulsion)

Fatty acids, biological studies

RL: FFD (Food or feed use); MOA (Modifier or additive use); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)

(castor-oil, esters with sorbitan, emulsifiers; process for producing carotenoid emulsion)

TΤ Alkali metal compounds

> RL: FFD (Food or feed use); MOA (Modifier or additive use); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)

(emulsifiers; process for producing carotenoid emulsion)

Fatty acids, biological studies

RL: FFD (Food or feed use); MOA (Modifier or additive use); PEP (Physical, engineering or chemical process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological study); PROC (Process); USES (Uses)

```
(esters, emulsifiers, of ascorbic acid and sorbitan; process for
        producing carotenoid emulsion)
     Corn oil
IT
     Diglycerides
     Edible oils
     Glycerides, biological studies
     Monoglycerides
     Paraffin oils
     Terpenes, biological studies
     RL: FFD (Food or feed use); PEP (Physical, engineering or chemical
     process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological
     study); PROC (Process); USES (Uses)
         (high boiling org. liq.; process for producing carotenoid
        emulsion)
IT
     Antioxidants
     Emulsifying agents
     Emulsions
         (process for producing carotenoid emulsion)
     Carotenes, biological studies
     RL: FFD (Food or feed use); PEP (Physical, engineering or chemical
     process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological
     study); PROC (Process); USES (Uses)
        (process for producing carotenoid emulsion)
     Fatty acids, biological studies
     RL: FFD (Food or feed use); MOA (Modifier or additive use); PEP (Physical,
     engineering or chemical process); PYP (Physical process); THU (Therapeutic
     use); BIOL (Biological study); PROC (Process); USES (Uses)
        (tall-oil, esters with sorbitan, emulsifiers; process for producing
        carotenoid emulsion)
     137-66-6, Ascorbic acid palmitate 1310-73-2, Sodium hydroxide,
     biological studies
     RL: FFD (Food or feed use); MOA (Modifier or additive use); PEP (Physical,
     engineering or chemical process); PYP (Physical process); THU (Therapeutic
     use); BIOL (Biological study); PROC (Process); USES (Uses)
        (emulsifiers; process for producing carotenoid emulsion)
     25496-72-4, Monoolein
     RL: FFD (Food or feed use); PEP (Physical, engineering or chemical
     process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological
     study); PROC (Process); USES (Uses)
        (high boiling org. liq.; process for producing carotenoid
        emulsion)
IT
     472-61-7, Astaxanthin 472-70-8, Cryptoxanthin 514-78-3, Canthaxanthin
     3604-90-8, Citranaxanthin 7235-40-7, \beta-Carotene
     12676-20-9, Apocarotenal
     RL: FFD (Food or feed use); PEP (Physical, engineering or chemical
     process); PYP (Physical process); THU (Therapeutic use); BIOL (Biological
     study); PROC (Process); USES (Uses)
        (process for producing carotenoid emulsion)
L6
     ANSWER 23 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
Full
     Text
     1982:508798 CAPLUS
AN
DN
     97:108798
ED
     Entered STN: 12 May 1984
TΤ
     Low fat comestible spread
     Miller, Donald E.; Werstak, Charles E.
IN
     SCM Corp. , USA
PΑ
SO
     Eur. Pat. Appl., 21 pp.
     CODEN: EPXXDW
DT
     Patent
IC
     A23D003-00; A23L001-24; A23C020-00
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17-9 (Food and Feed Chemistry)
FAN.CNT 1
    PATENT NO.
                       KIND DATE
                                       APPLICATION NO.
                                                               DATE
                                       _____
    _____
                      ----
                                                               _____
                                                               19801009
                             19820421 EP 1980-106140
    EP 49705
                       A1
        R: AT, BE, CH, DE, FR, GB, IT, LU, NL, SE
PRAI EP 1980-106140
                   19801009
CLASS
             CLASS PATENT FAMILY CLASSIFICATION CODES
PATENT NO.
               _____
 _____
EP 49705 IC A23D003-00IC A23L001-24IC A23C020-00
    An oil-in-water emulsion suitable for use in the prodn. of low-fat analogs
    of margarine, mayonnaise, or cheese is prepd. from an emulsifier, a
    thickening agent, a fat with a Wiley m.p. of 24-41° and a solid fat
    index at 35.5° of ≤20 and at 37.5° essentially zero,
    and optionally flavoring and coloring agents. Thus, water (68.31%) was
    mixed with Methocel K-100M (hydroxypropylmethyl cellulose) [9004-65-3]
     (0.5\%), Avicel RC 581 (cellulose prepn.) [51395-75-6] (0.5\%), and
    \beta-carotene (0.09%) with heat; Dur-em 114 emulsifier
     (monoglycerides) (4.0%), dewaxed corn oil (11.25%), hydrogenated
    cottonseed-soybean oil (13.75%), and artificial butter flavor (0.1%)
    were added; the material was homogenized at 1000-2000 psig; salt was
    added; and the emulsion was cooled, yielding a margarine-like product.
    emulsion food fat; margarine fat low emulsion; cheese substitute emulsion;
ST
    mayonnaise substitute emulsion
IT
    Soybean oil
    RL: BIOL (Biological study)
       (cottonseed oil mixt. with, hydrogenated, food fat-low
       emulsion contg.)
    Butter substitutes
    Cheese substitutes
    Margarine
       (fat-low, emulsion for)
IT
    Corn oil
    RL: BIOL (Biological study)
       (food fat-low emulsion contg.)
IT
    Cottonseed oil
    RL: BIOL (Biological study)
       (soybean oil mixt. with, hydrogenated, food fat-low emulsion contg.)
IT
    Mayonnaise
      (substitutes, fat-low, emulsion for)
IT
       (emulsions, fat-low, manuf. of)
IT
    Glycerides, biological studies
    RL: BIOL (Biological study)
      (mono-, in food fat-low emulsion manuf.)
IT
    9004-32-4 9004-65-3 51395-75-6
    RL: BIOL (Biological study)
       (in food fat-low emulsion manuf.)
    9004-34-6, biological studies
IT
    RL: BIOL (Biological study)
       (microcryst., in food fat-low emulsion manuf.)
    ANSWER 24 OF 36 CAPLUS COPYRIGHT 2004 ACS on STN
L6
Full Text
ΑN
    1980:406377 CAPLUS
DN
ED
    Entered STN: 12 May 1984
TI
    Stable clear liquid release agent
IN
    Hanson, Harold W., Sr.
PA
    Par-Way Mfg. Co., USA
SO
    U.S., 4 pp. Cont.-in-part of U.S. Ser. No. 532,850. abandoned.
```

```
CODEN: USXXAM
\mathbf{DT}
    Patent
    English
LΑ
IC
    A23D005-00
NCL 426250000
CC 17-2 (Foods)
FAN.CNT 2
                     KIND DATE
                                        APPLICATION NO.
                                                              DATE
    PATENT NO.
                                       -----
                      ____
                                                             _____
    _____
    US 4192898
                                                            19780616
                      A 19800311 US 1978-916116
PΙ
                      A 19780620 US 1977-772929
    US 4096258
                                                             19770228
                             19741216
PRAI US 1974-532850
    US 1975-621309
                             19751010
    US 1977-772929
                             19770228
CLASS
 PATENT NO.
              CLASS PATENT FAMILY CLASSIFICATION CODES
               ____
               IC
US 4192898
                      A23D005-00
               NCL
                      426250000
    A stable clear pan release agent consists of 0.25-2% by wt. Polysorbate 80
    [9005-65-6] in a mixt. of 2 or more oils, the major oil being liq. at room
    temp., and the minor one being solid at room temp. The oils are agitated
    at ~74°, rapidly chilled and worked to at least 25°;
    worked at that temp., and combined with CO2 propellant to yield an aerosol
    product. Thus, about half of 2675 lb soybean oil and 1784 lb coconut oil
    were heated and mixed to 70°, the immersion heaters were cut
    off, 240 lb double-bleached lecithin was mixed in for 10 min, the balance
    of the soybean and coconut oils was added followed by 36.9 lb Polysorbate
    80, 2.4 lb BEX butter deriv., and 3.8 or \beta-carotene. The batch was
    mixed for 3 min, cooled to ~60°, and passed through a 2-stage
    homogenizer (1000 and 3500 psi, resp.), and cooled to ~38°.
    The blend was agitated rapidly in a Votator while chilling to
    ~21°, and then worked with a high-speed paddle mixer. The
    product was clear and brilliant.
ST
    pan release agent; cooking utensil release agent
TΨ
    Coconut oil
      Corn oil
      Cottonseed oil
    Lecithins, biological studies
      Peanut oil
    Soybean oil
    RL: BIOL (Biological study)
       (of cooking utensil release agents)
IT
    RL: BIOL (Biological study)
       (palm kernel, of cooking utensil release agents)
IT
    Oils
    RL: BIOL (Biological study)
       (palm, of cooking utensil release agents)
ΙT
    Cooking utensils
       (release agents for)
    637-12-7 9005-65-6
TΤ
    RL: BIOL (Biological study)
       (of cooking utensil release agents)
IT
    124-38-9, uses and miscellaneous
    RL: USES (Uses)
       (propellant, for aerosol cooking utensil release agents)
=> d his
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(FILE 'HOME' ENTERED AT 17:00:22 ON 29 OCT 2004)

```
FILE 'CAPLUS' ENTERED AT 17:00:37 ON 29 OCT 2004
             45 S FUEL AND (VITAMIN E OR TOCOPHEROL)
L1
L2
              2 S L1 AND CAROTENE
         609809 S GRAIN OR FESCUE OR CLOVER OR WHEAT OR BARLEY OR OATS OR RYE O
L3
           4094 S L3 AND (CAROTENE OR CAROTENOID OR LYCOPENE LUTEIN OR BETATENE
L4
            316 S L4 AND (VEGETABLE OIL OR MEADOWFOAM OR PEANUT OR COTTONSEED O
L5
             36 S L5 AND (THERMAL OR HEAT?)
=> s 15 and (vitamin e or tocopherol)
        176528 VITAMIN
         49415 VITAMINS
        195026 VITAMIN
                 (VITAMIN OR VITAMINS)
       1802584 E
         28667 VITAMIN E
                 (VITAMIN(W)E)
         27205 TOCOPHEROL
         8044 TOCOPHEROLS
         29454 TOCOPHEROL
                 (TOCOPHEROL OR TOCOPHEROLS)
L7
           107 L5 AND (VITAMIN E OR TOCOPHEROL)
=> s 17 and diesel
         40979 DIESEL
           423 DIESELS
         41029 DIESEL
                 (DIESEL OR DIESELS)
L8
            1 L7 AND DIESEL
=> d 18 all
    ANSWER 1 OF 1 CAPLUS COPYRIGHT 2004 ACS on STN
L8
Full Text
    2003:334695 CAPLUS
ΑN
DN
    138:336957
ED
    Entered STN: 02 May 2003
ΤI
    Corn oil processing and products comprising corn oil and corn meal
     obtained from corn
IN
    Jakel, Neal T.; Kotowski, Doug; Ingvalson, Joel; Beaver, Michael J.;
    Ulrich, James F.; Amore, Francis; Tupy, Michael J.; Fox, Eugene J.;
    Patist, Alexander
PA
    Renessen, LLC, USA
SO
    U.S. Pat. Appl. Publ., 25 pp., Cont.-in-part of U.S. Ser. No. 927,836.
    CODEN: USXXCO
DT
    Patent
LA
    English
    ICM C11C001-00
    ICS A21D002-00
NCL 554010000; 554020000; 426622000
    17-9 (Food and Feed Chemistry)
    Section cross-reference(s): 18, 45, 51, 62
FAN.CNT 10
    PATENT NO.
                      KIND DATE
                                          APPLICATION NO.
                                                                  DATE
    -----
                      ---- ------
                                           -----
    US 2003083512
PΤ
                       A1
                               20030501
                                         US 2002-47725
                                                                  20020115
    US 6610867
                       B2 20030826
    US 2002193617
                      A1 20021219
                                          US 2001-927836
                                                                  20010810
                   B2 20031118
A1 20031204
A2 20000810
A2 20010810
    US 6648930
    US 2003224496
                                          US 2003-368521
                                                                 20030218
PRAI US 2000-637843
    US 2001-927836
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| CT NO | US 1999-249 US 2002-477 | | A2 A2 | 19990211 20020115 |
|----------|---|---|---|--|
| | TENT NO. | CLASS | PATENT | FAMILY CLASSIFICATION CODES |
| | 2003083512 | ICM ICS NCL | C11C001 A21D002 5540100 | |
| US | 2003083512 | ECLA | A23K001 C08B030 C11B003 A23K001 | 9/00; A23K001/18K; A23K001/18L2; A23K001/18N; 1/18S; A23L001/10M; A23L001/105B; A23L001/30C; 0/10; C08L099/00; C11B001/04; C11B001/10; 3/00B; C12P007/06; A23D009/007; A23K001/00B2; 1/14; A23K001/16G; A23K001/16L; A23K001/18 |
| US | 2002193617 | ECLA | A23D009 A23K110 A23K001 A23K001 | 9/00; C11B001/10; C11B003/00B; C12P007/06; 9/007; A23J001/14C2; A23K001/00B2; A23K001/04; 0/; A23K001/10C; A23K001/14; A23K001/16G; 1/16L; A23K001/18; A23K001/18K; A23K001/18L2; 1/18N; A23K001/18S; A23L001/10M; A23L001/30C; 1/00; C08B030/10; C08L099/00; C11B001/04; 1/06 |
| US | 2003224496 | ECLA | A23K001 A23K001 A23K001 A23L001 C11B001 | 9/00; A23D009/007; A23J001/14C2; A23K001/00B2; 1/04; A23K001/10; A23K001/10C; A23K001/14; A23K; 1/16L; A23K001/18; A23K001/18K; A23K001/18L2; 1/18N; A23K001/18S; A23L001/10M; A23L001/105; 1/30C; B02B001/00; C08B030/10; C08L099/00; 1/04; C11B001/06; C11B001/10; C11B003/00B; C12P |
| AB | meal. The corn grain hand extg. this useful following products. | The corn corn grand having a ne corn or making biodies The exte | n oil is ain proc a total oil fro ng nutri sel, fue d. corn | tained from corn are included in useful sextd. from the corn to form the corn cess generally includes the steps of cracking oil content of from about 3% to 30% by wt. om the cracked corn grain. The corn oil itionally enhanced edible oil or cooking oil, el, cosmetics and oil-based or oil-contg. chem. meal is useful for making enhanced animal feed ded food products, cosmetics, and fermn. broth |
| ST IT | corn meal of Fats and Gly RL: FFD (Foo (animal; | yceridio od or fo corn o | c oils, eed use) il proce | food fuel cosmetic biological studies ; BIOL (Biological study); USES (Uses) essing and products comprising obtained from corn) |
| ΙΤ | | and con | rn meal | sing and products comprising obtained from corn) |
| | (biodiese | el; cor | n oil pr | rocessing and products comprising obtained from corn) |
| ΙΤ | corn oil | orn oil and com | | sing and products comprising obtained from corn) |
| ΙΤ | | stivum sts; co | | processing and products comprising obtained from corn) |
| IT | Solvent extr | raction ous; co | rn oil p | processing and products comprising obtained from corn) |
| IT | Food viscosi (controls | ty for; o | corn oil | processing and products comprising obtained from corn) |
| IT | Glutens | | | ; BIOL (Biological study); USES (Uses) |

```
(corn meal; corn oil processing and products
        comprising corn oil and corn meal obtained from
        corn)
IT
     Acidity
     Air
     Antioxidants
     Biodegradable materials
     Bleaching
     Bread
     Breakfast cereal
     Canola
       Cottonseed
     Crosslinking agents
     Deodorization
     Dietary fiber
     Feed additives
     Feeding experiment
     Food additives
     Food processing
     Gallus domesticus
     Glycine max
     Helianthus annuus
     Herb
     Hordeum vulgare
     Micelles
     Nutrients
     Pigments, biological
       Rapeseed
       Rapeseed
     Solanum tuberosum
       Sorghum bicolor
     Spices
     Thickening agents
     Vinegar
     Zea mays
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
     Aldehydes, biological studies
     Anhydrides
     Epoxides
     RL: BUU (Biological use, unclassified); BIOL (Biological study); USES
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
     Amino acids, biological studies
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
     Canola oil
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
     Carotenes, biological studies
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
    Enzymes, biological studies
    RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
    Fats and Glyceridic oils, biological studies
    RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
```

```
(corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
     Lipids, biological studies
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
         (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
     Mineral elements, biological studies
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
         (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
     Olive oil
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
         (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
     Palm oil
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
         (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
TΤ
     Proteins
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
         (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
ΙT
     Safflower oil
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
     Soybean oil
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IΤ
     Sterols
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
     Sunflower oil
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
TT
     Tocopherols
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
     Vitamins
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
     Corn oil
     RL: FFD (Food or feed use); IMF (Industrial manufacture); BIOL (Biological
     study); PREP (Preparation); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
     Flours and Meals
        (corn; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
IT
     Bos taurus
        (dairy cattle; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
     Vitamins
TΤ
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (fat-sol.; corn oil processing and products comprising
       corn oil and corn meal obtained from corn)
TΤ
     Flours and Meals
```

```
(feather meal; corn oil processing and products comprising
         corn oil and corn meal obtained from corn)
 ΙT
      Aquaculture
      Bos taurus
      Equus caballus
      Poultry
      Sus scrofa domestica
         (feed for; corn oil processing and products comprising
         corn oil and corn meal obtained from corn)
IT
     Catfish
     Tilapia
         (feeding; corn oil processing and products comprising
         corn oil and corn meal obtained from corn)
TT
         (flour and meal; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
IT
         (for food; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
IT
     Oryza sativa
         (hulls; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
IТ
     Beverages
         (low calorie; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
TΤ
     Feather
         (meal; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
IT
     Bone meal
     Meat
         (meat-and-bone meal; corn oil processing and products
        comprising corn oil and corn meal obtained from
        corn)
IT
     Triticum aestivum
         (middlings; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
TT
     Cooking
        (oils for; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
IT
     Seed
        (oilseed, meal; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
     Flours and Meals
        (oilseed; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
IT
     Fats and Glyceridic oils, biological studies
     Fats and Glyceridic oils, biological studies
     RL: BUU (Biological use, unclassified); FFD (Food or feed use); BIOL
     (Biological study); USES (Uses)
        (partially hydrogenated; corn oil processing and products
        comprising corn oil and corn meal obtained from
        corn)
IT
     Feed
        (pet; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
IT
     Food
        (porridge; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
ΙT
        (rice; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
İΤ
     Food
```

(snack; corn oil processing and products comprising

```
corn oil and corn meal obtained from corn)
TΤ
     Beverages
         (sports; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
     Fats and Glyceridic oils, biological studies
IT
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (stearins, oxy-; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
TT
     Fuel oil
        (substitutes; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
IT
     Feed
        (swine; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
     7440-37-1, Argon, biological studies 7727-37-9, Nitrogen, biological
IT
     studies
     RL: BUU (Biological use, unclassified); FFD (Food or feed use); BIOL
     (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
TT
     56-87-1, L-Lysine, biological studies 63-68-3, L-Methionine, biological
              64-17-5, Ethanol, biological studies 67-63-0, Isopropyl
     studies
     alcohol, biological studies 73-22-3, L-Tryptophan, biological studies
     77-92-9, Citric acid, biological studies 77-92-9D, Citric acid,
     monoglyceride derivs. 110-54-3, Hexane, biological studies 121-79-9,
     Propyl gallate 123-28-4, Dilauryl thiodipropionate 128-37-0, BHT,
     biological studies 137-66-6, Ascorbyl palmitate 458-37-7, Curcumin
     994-36-5, Sodium citrate 1107-26-2, \beta-Apo-8'-carotenal
                                                                6829-55-6,
                  7235-40-7, β-Carotene
                                           7647-14-5, Sodium
     chloride, biological studies 7664-38-2, Phosphoric acid, biological
              9000-90-2, α-Amylase 9001-92-7, Protease
                                                            9005-25-8,
     Starch, biological studies 9016-00-6, Dimethyl polysiloxane
                                                                     9032-08-0,
     Glucoamylase 25013-16-5, BHA
                                     25395-66-8, Ascorbyl stearate
     39413-05-3, Isopropyl citrate
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (corn oil processing and products comprising corn
        oil and corn meal obtained from corn)
IT
     1393-63-1, Annatto
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (ext.; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
     124-38-9, Carbon dioxide, biological studies
     RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
        (supercrit.; corn oil processing and products comprising
        corn oil and corn meal obtained from corn)
=> s triticale
          1923 TRITICALE
           126 TRITICALES
L9
          1931 TRITICALE
                 (TRITICALE OR TRITICALES)
=> s 19 and corn
        111199 CORN
           345 CORNS
        111319 CORN
                 (CORN OR CORNS)
L10
           250 L9 AND CORN
```

=> s l10 and fuel

340874 FUEL 154939 FUELS 389767 FUEL

(FUEL OR FUELS)

T.11

2 L10 AND FUEL

=> d l11 ti

L11 ANSWER 1 OF 2 CAPLUS COPYRIGHT 2004 ACS on STN TI Quality of solid biofuels - database and field trials

=> d l11 2 ti

L11 ANSWER 2 OF 2 CAPLUS COPYRIGHT 2004 ACS on STN

TI Protein byproduct recovery in **fuel** ethanol processing of agricultural materials

=> d l11 1 all

L11 ANSWER 1 OF 2 CAPLUS COPYRIGHT 2004 ACS on STN

Full Text

AN 1999:713328 CAPLUS

DN 132:24771

ED Entered STN: 09 Nov 1999

TI Quality of solid biofuels - database and field trials

AU Hartmann, H.; Maier, L.; Bohm, T.

CS Research Center of Agricultural Engineering, Munich University of Technology, Freising-Weihenstephan, D-85354, Germany

SO Biomass: A Growth Opportunity in Green Energy and Value-Added Products, Proceedings of the Biomass Conference of the Americas, 4th, Oakland, Calif., Aug. 29-Sept. 2, 1999 (1999), Volume 1, 273-279. Editor(s): Overend, Ralph P.; Chornet, Esteban. Publisher: Elsevier Science, Oxford, UK.

CODEN: 68IQAG

DT Conference

LA English

CC 52-1 (Electrochemical, Radiational, and Thermal Energy Technology) Section cross-reference(s): 11, 40, 60

AB Quality aspects of solid biofuels were investigated in a new database. Most parameters varied greatly, particularly when annually harvested biomass was considered. For planning purposes the frequency distributions should be used rather than mean values. The quality of some crops may be changed by modified agricultural practices. Rainfall shortly after cutting can deplete chlorine and potassium in grass by 60 to 80%.

ST solid biofuel quality database field trial; fuel gas manufg solid biofuel

IT Fuels

(biofuels, solid; field trials of solid biofuel quality and database of identity, age, origin, **fuel** characteristics, element and compd. content, testing methodol., related literature)

IT Beech (Fagus)

Miscanthus

Spruce (Picea)

Wheat straw

(chlorine content of solid biofuel, from database)

IT Straw

Straw

(corn; chlorine content of solid biofuel, from database)

IT Bagasse

Bark

Compost

```
Databases
     Grass (Poaceae)
     Hay
     Leaf
     Straw
        (field trials of solid biofuel quality and database of identity, age,
        origin, fuel characteristics, element and compd. content,
        testing methodol., related literature)
IT
     Fibers
     RL: NUU (Other use, unclassified); USES (Uses)
        (field trials of solid biofuel quality and database of identity, age,
        origin, fuel characteristics, element and compd. content,
        testing methodol., related literature)
     Mineral elements, occurrence
TT
     RL: OCU (Occurrence, unclassified); OCCU (Occurrence)
        (frequency distribution, selected quality parameters, similar cereal
        straw types, from database)
IT
     Wood
        (natural, processed; field trials of solid biofuel quality and database
        of identity, age, origin, fuel characteristics, element and
        compd. content, testing methodol., related literature)
IT
        (needle; field trials of solid biofuel quality and database of
        identity, age, origin, fuel characteristics, element and
        compd. content, testing methodol., related literature)
IT
     Calorific value
        (net; frequency distribution, selected quality parameters, similar
        cereal straw types, from database)
ΤT
     Flours and Meals
        (oilseed cakes; field trials of solid biofuel quality and database of
        identity, age, origin, fuel characteristics, element and
        compd. content, testing methodol., related literature)
IT
     Seed
     Seed
        (oilseed, meal; field trials of solid biofuel quality and database of
        identity, age, origin, fuel characteristics, element and
        compd. content, testing methodol., related literature)
     Flours and Meals
IT
        (oilseed; field trials of solid biofuel quality and database of
        identity, age, origin, fuel characteristics, element and
        compd. content, testing methodol., related literature)
IT
     Fruit
        (pips; field trials of solid biofuel quality and database of identity,
        age, origin, fuel characteristics, element and compd.
        content, testing methodol., related literature)
IT
     Fermentation
        (products, pomace; field trials of solid biofuel quality and database
        of identity, age, origin, fuel characteristics, element and
        compd. content, testing methodol., related literature)
IT
     Straw
     Straw
        (rape; chlorine content of solid biofuel, from database)
IT
     Straw
     Straw
        (rye; chlorine content of solid biofuel, from database)
TТ
    Nut (seed)
        (shells; field trials of solid biofuel quality and database of
        identity, age, origin, fuel characteristics, element and
        compd. content, testing methodol., related literature)
IT
     Poplar (Populus)
     Willow (Salix)
        (short rotation forestry; chlorine content of solid biofuel, from
```

database) IT Corn Corn Rape (plant) Rape (plant) Rye Rye Sunflower Sunflower Triticale Triticale (straw; chlorine content of solid biofuel, from database) IT Straw Straw (sunflower; chlorine content of solid biofuel, from database) IT Straw Straw (triticale; chlorine content of solid biofuel, from database) IT Rye Triticale Wheat (whole crop; chlorine content of solid biofuel, from database) IT 7782-50-5, Chlorine, occurrence RL: OCU (Occurrence, unclassified); OCCU (Occurrence) (chlorine content, solid biofuels) 7704-34-9, Sulfur, occurrence . TT RL: OCU (Occurrence, unclassified); OCCU (Occurrence) (effect of harvesting date and field retention time, selected quality parameters in grass, from database) 7440-09-7, Potassium, occurrence 7727-37-9, Nitrogen, occurrence RL: OCU (Occurrence, unclassified); OCCU (Occurrence) (frequency distribution, selected quality parameters, similar cereal straw types, from database) => log y SINCE FILE COST IN U.S. DOLLARS TOTAL ENTRY SESSION FULL ESTIMATED COST 138.86 139.07 DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS) SINCE FILE TOTAL ENTRY SESSION CA SUBSCRIBER PRICE -5.60 -5.60 STN INTERNATIONAL LOGOFF AT 17:18:30 ON 29 OCT 2004